

wherein the ratio of essential oil content (ml) to α -acid (g) in the extracted hops is increased by at least 2.

2. (Five Times Amended) A process for production of an essential oil-rich hop extract, comprising the steps of:

#1
(1) extracting hops which has not previously been extracted with supercritical or subcritical carbon dioxide solvent at an extraction pressure of higher than 100 kg/cm² to obtain a carbon dioxide extract;

(2) separating bitter components from the carbon dioxide extract at a pressure between 100 kg/cm² and said extraction pressure; and then

(3) separating an essential oil-rich hop extract from the carbon dioxide extract at a pressure of 2 lower-than 100 kg/cm²,

wherein the ratio of essential oil content (ml) to α -acid (g) in the extracted hops is increased by at least 2.

Please add the following new claim 29:

I2
--29. The process of claim 1 wherein the hops to be extracted are dried hops.--
